



Tom Horne  
Superintendent  
of Public Instruction

Arizona Department of Education



Providing the latest dish on Child Nutrition News and information

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### "Scoops"

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[ade.az.gov/health-safety/cnp/](http://ade.az.gov/health-safety/cnp/)

**Mary Szafranski**

Deputy Associate Superintendent  
Health & Nutrition Services

**Holly Mueller MPH RD SFNS**

Program Director  
School Health & Nutrition

**Tristine Bogle SFNS**

Program Director Food  
Distribution

**Patricia Johnson RD SFNS**

Scoops Editor Professional  
Development Coordinator

**Katrina Klatt RD SFNS**

CRE Coordinator

**Kacey Frey RD SFNS**

SMI Coordinator

**Traci Grgich RD**

FSMC & Team Nutrition Grant  
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**Lynn Ladd RD SFNS**

STEPS Grant Coordinator

**Nicholas Dunford**

NSLP Training Coordinator

**Crystal Kalahar**

Welcome Assistance Coordinator

**Mat McCarty RD**

Team Nutrition Grant  
Coordinator

**Cara Peczkowski RD**

NSLP Program Specialist

**Nicole Anderson**

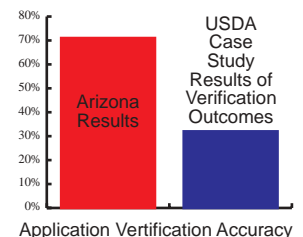
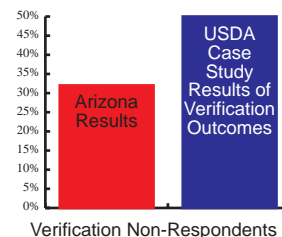
Special Assistance Coordinator

**Jackie Wilson**

Administrative Assistant

## Arizona Excels in Verification

For school year 2004-2005 schools had two Verification changes that went into effect. The first change was USDA's requirement for additional school level data to be reported. The second change was the modernization of the Verification reporting system. LEAs this year were the first to utilize the new CNP Verification system, which allowed sponsors to input their Verification results online. Health & Nutrition is happy to report that the transfer to the new system was very successful and we wanted to let all of our sponsors know how much we appreciate their patience through the transition cycle. One benefit of having all of the Verification data entered online is that we can already share with you the results for Arizona schools.



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The results of Verification this year are very positive and we are excited about the quality of the programs being run in Arizona. The State had only 32% of its students not respond to the Notification of Verification. This is significantly better than the non-respondent rate that was calculated in the 2004 USDA Case Study that looked at 7 Major Metropolitan cities in the United States<sup>1</sup>. Even more impressive is that 71% of students on the National School Lunch Program in Arizona had no change in their Eligibility Certification. That is compared to only a 32% certification accuracy rate calculated in the USDA Case Study. Arizona is truly excelling in its ability to accurately enroll students for the National School Lunch Program. School Health and Nutrition would like to thank all of those sponsors who worked so hard to get their verification completed on-time and we commend you for your diligence in making NSLP a successful and accurate program.

### Additional Verification Statistics

Percent of <b>Free Eligible</b> students who responded to verification and had their benefits changed to reduced-price.	<b>9.57%</b>
Percent of <b>Free Eligible</b> students who responded to verification and had their benefits changed to paid.	<b>15.51%</b>
Percent of <b>Reduced-Price Eligible</b> students who responded to verification and had their benefits changed to paid.	<b>27.62%</b>

<sup>1</sup>Case Study of National School Lunch Program Verification Outcomes in Large Metropolitan School Districts; Special Nutrition Programs Report No. CN-04-AV3; United States Department of Agriculture, Food and Nutrition Services; April 2004

Circulate to: ☐ Principal ☐ School Nurse ☐ Health Teacher ☐ Kitchen staff  
☐ Business Manager ☐ Secretary/Bookkeeper

## Summer Food grant opportunity

The summer food season is coming up quickly. We are excited to have many new sponsors signing up to help feed hungry children this summer. It is not too late to attend training and be a part of this important program. The final training for potential and returning sponsors will take place here in Phoenix:  
May 17: Traditional SFSP  
May 18: Seamless Option

You may register on-line for these trainings at website: [www.ade.az.gov/online/registration](http://www.ade.az.gov/online/registration)

The Arizona Department of Education is also excited about the newest grant opportunity available from USDA. The rural transportation grant is intended to overcome the limited transportation resources in rural areas. The grant will be used to increase participation at congregate feeding sites. The eligible service institutions include public and private nonprofit school food authorities; units of local, municipal, county or State government; and private, nonprofit organizations.

ADE will be partnering with interested institutions willing and able to participate in the SFSP. All who may be interested in applying for this exciting opportunity for the rural communities of Arizona, are invited to join ADE for an informational meeting at 2005 N. Central, Phoenix on **May 16, 2005** from 1-2 pm. Please call (602) 542-8700 for more information.

## Arizona Is “Making It Happen” Today

The U.S. Department of Agriculture's Food and Nutrition Service (FNS) has just released *Making It Happen! School Nutrition Success Stories*. It tells the stories of 32 innovative schools and school districts that have improved the nutritional quality of foods and beverages on school campuses and outside of school meals. The take-away message from these stories is that students will buy and consume healthful foods and beverages, and schools can make money from these healthful options. This resource highlights the types of changes made by schools and school districts, how they made changes, and the results of implementing those changes. *Making It Happen!* provides six specific approaches for improving the nutritional quality of “competitive foods” and include:

- Establishing Nutrition Standards for Competitive Foods
- Influencing Food and Beverage Contracts
- Making More Healthful Foods and Beverages Available
- Adopting Marketing Techniques to Promote Healthful Choices
- Limiting Student access to Competitive Foods
- Using Fundraising Activities and Rewards that Support Student Health



For your **free copy** of *Making It Happen!*, visit FNS's Team Nutrition web-site at [www.fns.usda.gov/tn/Resources/makingithappen.html](http://www.fns.usda.gov/tn/Resources/makingithappen.html). The Arizona Department of Education is offering an Advanced Changing the Scene course incorporating *Making it Happen!* on February 16, 2006. Please refer to your 2005-2006 Comprehensive Workshop Brochure for more information on class description and registration.

## My Pyramid unveiled by USDA

The United States Department of Agriculture (USDA) has released the exciting new MyPyramid food guidance system. The new symbol is intended to integrate physical activity, variety, proportionality, moderation, gradual improvement and most importantly, personalization. Maneuvering through the website provides a wealth of helpful information. Consumers enter their personal information (age, gender and activity level) and they are provided their own personalized plan at the appropriate calorie level.

In order to help consumers track their progress using this new system, the website also provides personalized mini posters of each person's individual plan. In addition to the mini poster, a worksheet is also available to help with tracking progress and choosing goals for today and well into the future.



Take a moment and visit [www.mypyramid.gov](http://www.mypyramid.gov) to learn more about this innovative and exciting new chapter in the effort to improve the health of Americans.

# Strive for Excellence

Every five years, National School Lunch Program sponsors receive a Coordinated Review Effort (CRE) and a School Meal Initiative (SMI) Review. Within each review cycle, School Health & Nutrition Specialists are on the lookout for those sponsors who stand out from the rest. The “**Outstanding Administrative Review Award**” and the “**Outstanding School Meal Initiative Award**” were created to recognize sponsors for their hard work and dedication. Nominated sponsors will receive a certificate declaring their nomination in August and will be recognized in the 1<sup>st</sup> Edition of Scoops for school year 05-06 due out in September. The two award winners will be announced at the Arizona School Nutrition Association Conference in November 2005. We look forward to visiting your schools and observing what a difference you make in the School Health & Nutrition Programs.

Please visit [www.ade.az.gov/health-safety/cnp/nslp/](http://www.ade.az.gov/health-safety/cnp/nslp/) to view the award winners and nominees from the past two years.

## Calendar of Events

Date	Health & Nutrition Services Trainings	Location	Time
<i>A+ School Lunch Workshops (NSLP)</i>			
7/28/2005	Introduction to NSLP: Module 1	Phoenix	8:00-10:00
7/28/2005	Certifying Eligible Students: Module 2	Phoenix	10:15-12:15
7/28/2005	Verifying Students Eligibility: Module 3	Phoenix	8:30-11:30
7/28/2005	Counting and Claiming: Module 4	Phoenix	3:45-5:00
7/29/2005	Commodity Foods: Module 5	Phoenix	8:00-11:00
7/29/2005	Component Menus: Module 6	Phoenix	12:15-2:30
7/29/2005	NuMenus: Module 7	Phoenix	2:45-5:00
8/3/2005	Introduction to NSLP: Module 1	Flagstaff	8:00-10:00
8/3/2005	Certifying Eligible Students: Module 2	Flagstaff	10:15-12:15
8/3/2005	Verifying Students Eligibility: Module 3	Flagstaff	8:30-11:30
8/3/2005	Counting and Claiming: Module 4	Flagstaff	3:45-5:00
8/4/2005	Commodity Foods: Module 5	Flagstaff	8:00-11:00
8/4/2005	Component Menus: Module 6	Flagstaff	12:15-2:30
8/4/2005	NuMenus: Module 7	Flagstaff	2:45-5:00
<i>Professional Development Trainings and Conferences</i>			
5/6/2005	New HACCP Requirements	Phoenix	10:00-4:00
5/10/2005	New HACCP Requirements	Tucson	10:00-4:00
5/12/2005	New HACCP Requirements	Yuma	10:00-4:00
5/24/2005	New HACCP Requirements	Phoenix	10:00-4:00
5/26/2005	New HACCP Requirements	Flagstaff	10:00-4:00
7/21/2005	First Choice Procurement	Phoenix	9:00-3:00
6/6-11/2005	Nutrition Summer Seminar/ Central Arizona College	<a href="http://www.centralaz.edu/dep">www.centralaz.edu/dep</a> to register	
6/22-24/2005	Arizona Dietetic Association Food and Nutrition Conference & Exhibition	Tucson, AZ <a href="http://www.eatrightarizona.org">www.eatrightarizona.org</a>	
6/25/2005	Arizona School Board Association Delegates Assembly	Phoenix, AZ <a href="http://www.azsba.org">www.azsba.org</a>	
7/17-20/2005	School Nutrition Association Annual National Conference	Baltimore, MD <a href="http://www.asfsa.org">www.asfsa.org</a>	
7/19-22/2005	Arizona Association of School Business Officials Annual State Conference	Tucson, AZ <a href="http://www.aasbo.org">www.aasbo.org</a>	
7/21-23/2005	Arizona School Board Association Summer Leadership Institute	Flagstaff, AZ <a href="http://www.azsba.org">www.azsba.org</a>	

Register on line for all ADE Classes at: <http://www.ade.az.gov/online/registration>

## New Member Joins Team

The Health and Nutrition Department at the Arizona Department of Education would like to welcome Teresa McCormack as the new Program and Project Specialist on the Food Distribution team! Teresa previously worked with Health and Nutrition as the administrative assistant for the National School Lunch Program team. Teresa comes with a wealth of knowledge in the National School Lunch Program. Her positive and accommodating personality will be an excellent fit for the Food Distribution Team and sponsors of the Food Distribution Program. Teresa will assist sponsors who are new to the Food Distribution Program and provide technical assistance when needed. She will help with commodity transfers and losses and she will be teaching the Online Commodity Website classes. Sponsors may also contact Teresa for technical assistance with the commodity ordering system. You may contact Teresa at: 602-542-8721 or [tmccorm@ade.az.gov](mailto:tmccorm@ade.az.gov).

As the school year winds to a close, please order out all remaining commodity inventory by May 31st. Contact Teresa McCormack if you would like to include surplus commodities in your orders. For Seamless Waiver sponsors, you may use all remaining inventory for the Summer Food Service Program.

Have an excellent summer!



## Agencies work together to increase NSLP participation

For the past few months the Arizona Department of Education (ADE) has worked with the Department of Economic Security (DES) on developing a computer based staff training for DES case workers dealing with families who need help signing up for DES benefits.

The purpose of these trainings is to help educate case workers who are then able to inform parents about NSLP benefits during that DES application process. The computer based training provides an overview of Child Nutrition Programs and how the direct certification system works.

The training also notes schools do not need DES approval letters to approve children for free meal benefits because they have access to the Direct Certification System. DES Staff are taught that a Child's name/spelling must match school registration and DES benefits application for the Direct Certification system to work. The training also emphasizes that families approved for DES benefits may not be required to submit an income application to the school.

For families applying for DES benefits, a "Free School Lunch" brochure will be provided explaining that they may not need to fill out an income application if they are APPROVED for DES benefits. This pamphlet is also available in Spanish. Posters highlighting the NSLP will be placed in all DES offices starting this spring.

With ADE and DES working together, more families will be made aware of the benefits of the NSLP. This could potentially increase participation for your program. It's a win/win situation for all involved!

## Helpful Claiming Reminders

### *Claim Due Dates*

- Claims submitted by 10<sup>th</sup> of each month will be paid during the month of submission.
- Claims can be submitted starting on the 1<sup>st</sup> day of the month following claim month.
- Claims can be submitted for previous months within 60 day deadline.
- Claims cannot be submitted for the current month or the month ahead.

### *Submitting Claims*

- Claim status must be **Submitted** to receive reimbursement.
- You must click **Submit All Claims** link located under the red Reminder to submit your claim.
- Claims left in **Pending** status are not considered timely and will not be paid.
- Arizona Department of Education Will Not submit your claims.

### SUBMITTING CLAIMS EXAMPLE



- A. The Submit All Claims link must be clicked.
- B. To receive payment the status must be **Submitted**. A claim left in Pending status after the 60-day deadline will not be paid.

### Payment Information line

602-542-5300

pre-recorded message

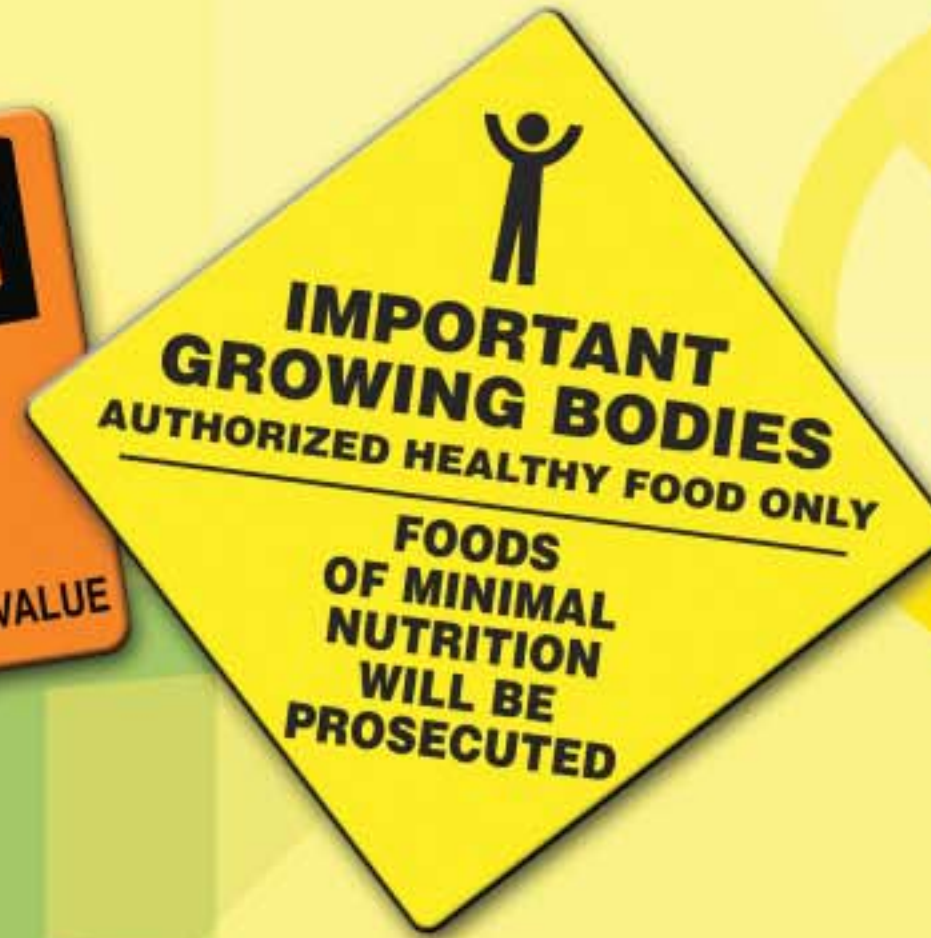


# Restricted Foods

Restricted Competitive Foods are foods that compete with more healthful choices and should not be made available to students.

Restricted Competitive Foods also known as “Foods of Minimal Nutritional Value” or FMNVs, **cannot** be sold in the food service area during meals where a reimbursable meal is sold or eaten.

The following are examples of restricted competitive foods.\*



		Product
<b>SODA</b>	As defined by 21CFR 165.175 Food and Drug Administration Regulations, (class of beverages made by absorbing carbon dioxide in potable water, etc. ) except no product shall be excluded form this definition because it contains artificial sweeteners or discrete nutrients added to the food such as vitamins, minerals, and proteins.	Pepsi, Coke and Coke products including Diet, Sierra Mist, Sierra Mist Free, Mountain Dew, Diet Mountain Dew, Mountain Dew-Code Red, Diet Mountain Dew-Code Red, Mug Root Beer, Diet Mug Root Beer, Slice, Mirinda Orange, 7 Up, Cherry 7 Up, 7 Up Plus, A&W Rootbeer, Sunkist, Dr. Pepper, Diet Dr. Pepper, Fanta, Fresca, Mello Yello, Mr Pibb, Tab
	**this list includes but is not limited to these products	
<b>WATER ICES</b>	As defined by 21CFR 135.160 Food and Drug Administration Regulations, except that water ices which contain fruit or fruit juices are not included in this definition.	Sno Cone Syrups, Pop-ice, Otter Pops
<b>Chewing Gum</b>	Flavored products from natural or synthetic gums and other ingredients that form an insoluble mass for chewing.	Bubblecious Bubble Gum, Bubbaloo, Chiclets, Cinn-a-burst, Clorets, Dentyne Classic, Dentyne Fire, Dentyne, Ice, Trident, Frident for Kids,Trident White, Juicy Fruit, Wrigley's Spearmint, Doublemint, Extra, Winterfresh, Big Red Eclipse, Eclipse Flash, Orbit, Freedent, Airwaves, Alpine
<b>Certain Candies</b>	Processed foods made predominantly from sweeteners or artificial sweeteners with a variety of minor ingredients that characterize the following types:	
	<ul style="list-style-type: none"><li>• <b>Hard Candies</b> - A product made predominantly from sugar (sucrose) and corn syrup which may be flavored and colored, is characterized by a hard, brittle texture, and includes such items as sour balls, fruit balls, candy sticks, lollipops, starlight mints, after dinner mints, sugar wafers, rock candy, cinnamon candies, breath mints, jaw breakers and cough drops.</li></ul>	Halls Throat Drops, Whistle Pop, Suckers “Paletas” con chile y limon, Mexican Candy Pelucas Mix, Antojitos Super Baby Strawberry Candy Pica Fresa, Spicy Candy, Pelon Pelo Rico, Chile y limon Cucharas y Picas, Tic Tacs, Jaw Breakers, Red Hots, Jolly Ranchers Sucrets, Cream Savers (all flavors), Lifesavers (all flavors), Spree, Sweetarts, Pez, Candy Necklaces, Push Pop, Luden'sThroat Drops
	<ul style="list-style-type: none"><li>• <b>Jellies and Gums</b> - A mixture of carbohydrates which are combined to form a stable gelatinous system of jelly-like character, and are generally flavored and colored, and include gum drops, jelly beans, jellied and fruit-flavored slices.</li></ul>	Red Vines, Sour Punch Straws, Bug City Candy Tarts, Sour Gummy Glo Worms, Fruity Gummy Worms w/real fruit juice, Candy Jewelry, JuJu Fish, Twizzlers, Lemonhead, Gummy Peach Rings, Sour Patch Kids, Mike & Ike, Hot Tamales, Sour Twists, Frutti Gummy Candy, Mamba (Fruit Chews), Nerds Rope, Laffy Taffy
	<ul style="list-style-type: none"><li>• <b>Marshmallow Candies</b>- An aerated confection composed of sugar, corn syrup, invert sugar, 20% water and gelatin or egg white to which flavors and colors may be added.</li></ul>	Marshmallow Peeps
	<ul style="list-style-type: none"><li>• <b>Fondant</b> - A product consisting of microscopic sized sugar crystals that are separated by a thin film of sugar and/or invert sugar in solution such as candy corn, soft mints</li></ul>	Rellerindo Tamarindos, Dulce de Cacahuete Mazapan/Marzipan, Rocky Mountain Hot Tamales, Airheads, Starburst, Skittles (all flavors), Toffifay, Salt Water Taffy (whipped nougat), Dots, Junior Mints, Tootsie Pops
	<ul style="list-style-type: none"><li>• <b>Licorice</b> - A product made predominantly from sugar and corn syrup that is flavored with an extract made from the licorice root.</li></ul>	Rocky Mountain Brand Licorice Mix, Rocky Mountain Brand Licorice Bites
	<ul style="list-style-type: none"><li>• <b>Spun Candy</b> - A product that is made from sugar that has been boiled at high temperature and spun at a high speed in a special machine.</li></ul>	Cotton Candy (all flavors)
	<ul style="list-style-type: none"><li>• <b>Candy Coated Popcorn</b> - Popcorn that is coated with a mixture made predominantly from sugar and corn syrup.</li></ul>	Crunch & Munch, Cracker Jack, Fiddle Faddle, Poppy Cock

\* The list includes but is not limited to those items listed. The listed products are in no way meant to be all inclusive or definitive but rather as an example to provide guidance when making determinations on new products or products not specifically listed.

February 2005

Academic Achievement Division  
Health and Nutrition Services Unit  
School Health and Nutrition Programs  
602-542-8700

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